

APPETIZERS *and* NIBBELS

MARINATED OLIVES, GIARDINIERA \$6

Castelverano green olives, house pickled veggies

MEATBALLS *and* POLENTA \$12

grass fed beef “polpette” braised in Chianti, roasted polenta, gravy

RATATOUILLE \$8

brick oven roasted veggies sautee with light marinara, pine nuts, basil

BRUSCHETTA \$8

four slices of house made bread roasted in the brick oven, topped with diced organic seasonal tomato, basil, garlic, EVO * Add avocado + \$3

BURRATA *super yummy* CAPRESE \$13

creamy mozzarella, seasonal organic tomatoes, basil, EVOO, Sicilian salt

ANTIPASTO cutting board, nice to share \$17

prosciutto di Parma, artisanal ham, salame Toscano, giardiniera, selection of gourmet Italian cheeses, honey and compote

make it BIG FAMILIA \$24

add to the antipasto two bruschetta, olives, half burrata

SOUPS

GRANDMA’S MINISTRONE cup \$5 bowl \$9

selected organic veggies in a vegan broth

PASTA & FAGIOLI cup \$6 bowl \$10

sixteen different beans cooked overnight make our classic one of a kind



528 SEABRIGHT AVE 95062 SANTA CRUZ TEL +1 (831) 4267248 EVERYDAY 11.30AM-9.30PM /10PM FRI & SAT

PASTAS *and* MORE

GNOCCHI *alla bava*, for CHEESE lovers \$16

fluffy potato dumplings in a mascarpone, blue, fontina cheese sauce

SPAGHETTI *al POMODORO* \$11, with meatballs \$16

from Benevento the best pasta with our house made San Marzano and cherry tomatoes marinara, dusted with fresh grated Parmigiano

RAVIOLI *al SUGO DI NOCI* \$18

filled with ricotta and spinach, in walnut sauce, dusted with fresh grated Parmigiano

SEAFOOD PENNE *alla pescatora* \$19

from Benevento the best pasta with clams, calamari, prawns, salmon in a light white wine sauce with a touch of marinara, dusted with fresh Italian parsley

PAPPARDELLE BOLOGNESE *authentic meat sauce* \$16

grass fed beef and Italian sausage Bolognese, dusted with fresh grated Pecorino

FETTUCCINE *al PESTO* \$16

house made pesto, green beans, potatoes, in the authentic Genovese tradition, dusted with fresh grated Pecorino

EVERY SAUCE ABOVE IS ALSO AVAILABLE WITH GLUTEN FREE PASTA + \$2

LASAGNA \$17

layers of egg noodles, bechamelle and Bolognese, a classic in northern Italian style

EGGPLANT PARMIGIANA \$15

brick oven roasted eggplants, marinara, mozzarella, Parmigiano, basil

FRESH SALMON FILET \$19

roasted with parsley and garlic on a bed of zucchini, served with arugula and cherry tomatoes salad, chef's "Farm" yogurt dressing

CHICKEN CACCIATORA \$17

Organic chicken quart slowly braised with bell peppers, sundried porcini, taggiasche olives, pine nuts and aromatic herbs in a marinara sauce, served with savory potato

SALADS

all organic Small \$9 Large \$13

add chicken /prawns /avocado /house preserved tuna + \$4

GRIGLIATINA greens, roasted veggies,
fresh ricotta, dressed with EVOO
infused with aromatic herbs

SANTA CROCE aka SANTA CRUZ greens,
kale, arugula, carrots, fennel, feta
hazelnut, shaved Parmigiano
dressed with lemon EVOO citronette

MEDITERRANEA greens, cherry tomato
fior di latte mozzarella, olives
dressed with EVOO balsamic vinaigrette

CONTADINO arugula, sliced pears,
crumbled blue cheese, candid walnut
dressed with balsamic reduction and EVOO

CALIFORNIAN NICOISE greens, house preserved tuna, avocado, shaved red onion, hard
boiled organic egg, cherry tomato, dressed with house made Dijon vinaigrette \$16

PIZZAS

add prosciutto /chicken /artisanal ham + \$4 arugula /cherry tomatoes /olives + \$2

MARGHERITA tomato sauce, fiordilatte mozzarella, basil \$10

PEPPERONI tomato sauce, fiordilatte mozzarella, pepperoni \$12

GORGONZOLA tomato sauce, fiordilatte mozzarella, blue cheese, onion . . \$13

STAGIONI \$16

tomato sauce, fiordilatte mozzarella, ham, cremini, artichoke, taggiasche olives

CAPRICCIOSA \$16

tomato sauce, fiordilatte mozzarella, ham, cremini, one organic overeasy egg

SAUSAGE tomato sauce, fiordilatte mozzarella, italian sausage \$13

BUFALINA \$16

tomato sauce, double fiordilatte mozzarella, cherry tomatoes, basil

PARMA \$16

tomato sauce, fiordilatte mozzarella, arugula, Prosciutto di Parma

BOSCAIOLA \$16

tomato sauce, fiordilatte mozzarella, cream, cremini mushrooms, Italian sausage

FORMAGGI	tomato sauce, fiordilatte mozzarella, blue, fontina.	\$15
MAMMAROSA	\$14
	tomato sauce, fiordilatte mozzarella, thin sliced zucchini, eggplant, bell pepper	
VEGAN	\$14
	tomato sauce, thin sliced zucchini, eggplant, bell pepper, cremini, olives	
MEO	\$15
	tomato sauce, fiordilatte mozzarella, pepperoni, shaved red onion, Italian sausage	
SICILIANA	\$14
	tomato sauce, fiordilatte mozzarella, anchovies, taggiasche olives, oregano	
TOSCANA	\$14
	fiordilatte mozzarella, salame Toscano, walnuts, sundried figs, honey	
BREAKFAST	\$15
	fiordilatte mozzarella, fontina, Italian sausage, two organic "almost" scrambled eggs	
PESTO	\$16
	fiordilatte mozzarella, pesto, green beans, potatoes, cherry tomatoes	
TRICOLORE	\$14
	fiordilatte mozzarella, cherry tomatoes, arugula, shaved Parmigiano, balsamic	
SALMON	\$17
	fiordilatte mozzarella, blue cheese, fresh salmon, arugula, avocado	
NOCI	fiordilatte mozzarella, blue cheese, walnut, sliced pears.	\$14
SEABRIGHT	\$15
	fiordilatte mozzarella, kale sauteed in garlic and pepperoncino, Italian sausage	

EVERY PIZZA IS AVAILABLE ON HOUSE MADE GLUTEN FREE CRUST + \$2

CALZONE

CALZONE TRAMONTI	the volcano	\$16
	filled with tomato sauce, fiordilatte mozzarella, cremini, one organic overeasy egg	
CALZONE NAPOLETANO	the halfmoon	\$14
	filled with tomato sauce, mozzarella, fresh ricotta, artisanal ham	



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#WECOOKTHEFOODWELOVE